

Housewives Get Tips on Preparing Tasty Drinks, Dishes for Hot Days



Dorothy Downing
and
Fashion

Regarding the inquiries on fashions for travel, so many words of wisdom have been written on the subject that I can't possibly imagine what is left to say. But, inasmuch as I have just finished an extensive tour (17 cities of Eastern United States in two months), I will pass on to you a few thoughts that I will follow "next time" . . .

I will definitely continue with the idea that black patent leather is the only answer for accessories. It completes so well the casual and the not-so ensem. Besides, it is so easy to keep looking well . . .

My bags will all be of the clutch or envelope variety . . . packable and smart . . .

Glove-wise, it will be black shorties mostly, with an occasional change to whites (in different lengths) . . .

The only hat is the small hat, of course. Not only the most practical, but usually the smartest . . .

Select only colors that will go with black (or navy, or brown . . . whatever your choice is) . . . Don't get involved with a twin accessory wardrobe that calls for two of everything . . .

Look long at the silhouette selected. If possible, try to avoid the bouffant. Crinolines and yards of taffeta petticoats have no rightful place in a microscopic wardrobe. The slim is always so appropriate . . .

If the tour is basically a city one . . . select the costume that can be changed with accessories, as gaily colored jewelry and scarves . . .

Avoid overcrowding the bags with lingerie. With the miracles of the test tube found in all sleepwear and foundations, it is ridiculous to pack in the mood of yesterday when it took so many hours for everything to dry . . .

Consider your shoe. A good basic opera will take you around the clock and calendar, as well as the country . . .

And for the lady who will spend most of her time "en route" . . . check the hang tags for those important words, "crease resistant" . . .

And certainly, do not forget the indispensables . . . the traveling iron and the small can of cleaning fluid . . .

The Social World ...for and About Women

Agnes Bolter, Editor



STRAWBERRY FESTIVAL . . . "Pretty good," says Arthur Kinsey as he samples a ripe, plump strawberry while Pete Barker is hard at work removing green stems from another berry. The summer fruit will top angel food cake at Wednesday night's "Strawberry Festival," to be sponsored by the Vestry at the parish hall at 7 o'clock.

BPW to Talk Of Finances

Financial outlook for '54-55 will top the agenda tomorrow night when the Business and Professional Women's Club meets at 7:30 o'clock at the City Hall.

Session also will feature the selection of a civic project for the current year, according to Virginia Beck, president.

The club will hold its next dinner meeting Monday night, July 19, at the Western Club Cafe, with Herma Tillam, finance chairman, in charge of arrangements.

EPISCOPALIANS SLATE STRAWBERRY FESTIVAL

Men of St. Andrew's Episcopal Church will don aprons next Wednesday evening, July 14, to prepare strawberry topping for angel food cake at the Vestry-sponsored "Strawberry Festival."

Setting for the summer social will be the parish hall, and members of the Young People's Fellowship will serve ice cream with the shortcake at 8 o'clock.

An hour-long program featuring "Birthright," a colored film on the beginnings of the United States, will follow. At the same time, special colored cartoons will be shown to entertain the small fry.

Pete Barker, chairman of the event, is being assisted by Arthur D. Kinsey and Robert Sleeth Jr.

Past Jobie Queen Reveals Engagement to L.A. Man

Traditional passing of chocolates to her Kappa Kappa sorority sisters at Pepperdine College announced the engagement of Miss Carol Dee Campbell to Dale Joseph Fox.

The bride-elect, daughter of Mr. and Mrs. S. K. Campbell of 2076 Santa Fe Ave., will begin her sophomore year as an education major at Pepperdine next fall. In addition to the social sorority, she is a member of the college chorus and is secretary of Mu Phi Epsilon, national music sorority.

Miss Campbell completed an active four years at Torrance High School in 1953. She was secretary of Tartar Ladies, vice-president of Y-Teens, life member of the California Scholarship Society, and sang with the Tartar Choir.

In addition, she served on both the Girls' League and Girls' Athletic Association cabinets and Inter-Club Council. A past honored queen of Job's Daughters, she currently is studying piano with Colette Nance.

Her fiancé, son of Mrs. Ruthella Fox of Los Angeles, will begin his senior year at Pepperdine as a business major in the fall. Treasurer of Phi Mu Epsilon, national music fraternity, and secretary of Knights, honorary organization, he also is a member of the college chorus and band and Phi Sigma Alpha fraternity.

He was graduated from Manuel Arts High School. The college pair have not yet selected a wedding date.

RECOVERING
Now able to receive friends at her 2117 Torrance Blvd. home is Mrs. Lydia Nelson, who is recuperating from recent surgery performed at Harbor General Hospital.

Sobadas Plan Guest Night On July 17

Sobadas will stage a mid-summer dance on Saturday night, July 17, at the Assistance League Clubhouse in San Pedro, the presidential couple, Gil and Ethel Derouin, revealed this week.

Dancing will begin at 9:30 o'clock to recorded music of some of the most popular bands of the day. Decorations will utilize a red, white and blue color scheme in keeping with the patriotic air of July.

As this is guest night, each couple is invited to bring one or more guests to share in the fun. The dance club has not scheduled any activity for August but will begin its monthly Saturday series of affairs in September, the Derouins said. A gala "Shipwreck Party" at the Western Club will be first on the agenda.

EXPECT GUESTS

Expecting the arrival of her parents, Mr. and Mrs. C. W. Grant from Connersville, Ind., next Wednesday, July 14, are Mr. and Mrs. W. E. Christian of 1010 Sierra St.

The Grants plan to visit here for 10 days, then journey to San Francisco before returning to their Hooster home.

TOMORROW

Past Oracles Will Hostess District Meet

Past oracles of Royal Neighbor camps in Redondo Beach, Inglewood, Culver City, Ocean Park and San Pedro will join similar officers of the Torrance Camp at a luncheon at the 1518 Amapola Ave. home of Mary Baker tomorrow afternoon.

Luncheon will be served in patio setting at noon, and card games and a business session will round out the afternoon.

The following Tuesday, local Royal Neighbors are hosting an open-to-the-public luncheon and card party at the Woman's Clubhouse, 1422 Engracia Ave. This event also will begin at noon, and 65-cent admission tickets are earmarked for the group's charity projects.

The society will hold its regular monthly evening card party at the clubhouse at 8 o'clock on July 20.

'Stork Story' FROM TORRANCE MEMORIAL HOSPITAL

Announcing the arrival of their first child, born at 4:55 a.m. July 7, are Mr. and Mrs. William Frantz of 20506 Elliot Ave. The little miss, named Sandra Lee, weighed 8 lbs. Father is a jig and fixture builder at Douglas Aircraft; mother is the former Shirley Marie Hughes, daughter of Marie M. Hughes, 1874 W. 261st St., Lomita. Mr. and Mrs. William F. Frantz of Coffeyville, Kan., are paternal grandparents.

Also announcing the arrival of a daughter are Mr. and Mrs. D. E. Young, of 22114 Carolale Ave. Born at 4:02 a.m. July 3, she weighed 7 lbs. 9 oz. and has been named Donna Lee Young, a printer at Lovell Press, and his wife also has a 3 1/2-year-old daughter, Kathleen. Grandparents are the Edwin Youngs of 22102 Carolale Ave., and the W. E. Slovers of San Bernardino.

The Frank Watermans of 16922 Eastwood Rd. also are parents of a new daughter, 7 lb. 14 oz. Lynda Suzanne. The little miss, who was born at 6:40 p.m. June 26, has one brother, 17-month-old John Francis. Father is employed at Patuhin Aviation in Los Angeles; grandparents are Mrs. Mary McGraw of Palm Springs, Frank McGraw of San Francisco, and Mr. and Mrs. John Waterman of Manhattan Beach.

VACATION IN OHIO
Spending the summer with her sister in Ohio are Mr. and Mrs. Sam Shepherd of 807 Beech Ave.



REAL COOL . . . Pretty Lynne Edgar, 1620 Torrance Blvd., shows how to beat the heat. Clad in cool bathing suit, she sips tall citrus drink.

Tall, Cool Citrus Drinks Hit Spot after Busy Day

When the weather is "boiling," tall, cool citrus drinks hit the spot. They're wonderful, refreshing pick-ups that quench thirsts and supply excellent food value, too.

Keep a full stock of supplies for these marvelous treats. Mix and serve them often. You'll be rewarded by the praises of your family and guests.

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| <p>PINK LEMONADE 1/2 c. lemon juice 1/2 c. sugar 4 c. water 3 to 10 ice cubes 1/2 c. crushed berries Lemon slices Measure lemon juice into a pitcher. Add sugar and stir to dissolve. Add remaining ingredients and stir to mix and chill. Pour into 4 or 5 tall glasses. Garnish with lemon slices and serve with fancy straws.</p> | <p>ORANGE CREAM COOLER 2 c. orange juice 1/2 c. lemon juice 1 pt. vanilla ice cream Mix fruit juices with honey. Chill. Add ginger ale. Divide ice cream into 5 or 6 chilled tall glasses. Stir in fruit-juice-ale mixture. Top with orange slice. Serve at once.</p> |
| <p>FROTHY LEMON COOLER 1/2 c. sugar 1/2 c. water 1/2 c. lemon juice 1 pt. soda water 2 egg whites Cracked ice Boil sugar and water together for 3 min. Cool. Put cooled syrup and remaining ingredients into a shaker. Shake until chilled</p> | <p>ORANGE RICKEY Cracked ice 1/2 c. orange juice Ginger ale Orange sherbet Fill tall glasses about two-thirds full of cracked ice. Add two-thirds cup orange juice and enough ginger ale to almost fill the glass. Float a scoop of orange sherbet on top.</p> |

Garden Suppers Call for Hot, Satisfying Casseroles

Supper in the garden does not always mean cooking on a grill. But it does call for something hot and satisfying, even though the evening is warm.

A piping-hot casserole and crispy cold green salad set an excellent pattern for the outdoor meal. And when supper includes grill-cooked meats, you'll want to serve a hearty side dish, too.

All of the dishes given here go mightily well in garden supper menus.

- CHILI BEAN SPECIAL**
(Serves 5 or 6)
 2 tsp. bacon drippings
 1 large onion, chopped
 1/2 to 1 lb. ground beef
 1 tsp. salt
 1/4 tsp. pepper
 2 tsp. chili powder
 1 clove garlic, minced
 1 can tomato sauce
 1 No. 2 1/2 can kidney beans
 1/2 lb. nippy cheese, grated
 Heat bacon drippings in a skillet. Add onion and cook gently for 3 to 4 min. Add ground beef and cook, stirring until lightly browned. Sprinkle with salt, pepper, and chili powder. Add garlic and tomato sauce. Cover and simmer 15 min. Add beans and their liquid and heat thoroughly. Taste and add more seasonings if needed. Shortly before serving, stir in half the cheese and let it melt. When beans are in serving dish, sprinkle on rest of cheese.

DELUXE POTATO SCALLOP
(Serves 6 to 8)
 All recipes printed here and on next page are from Margie Ewen, home representative for the Southern California Gas Co. The luncheon tips come through the courtesy of Anne Marshall.



MISS CAROL CAMPBELL
... Reveals Engagement

Legion Ladies Meet Tuesday

Mrs. Clara Conner, newly installed president, will conduct her first meeting of the American Legion Auxiliary, Post 8, Crossland Unit 170, at 8 o'clock Tuesday night, July 13, at the Legion Hall, 1109 Border Ave.

Appointment of standing committee chairmen for the 1954-55 year is expected to top the agenda.

RETURNS FROM TRIP

Just returned to the 21604 Hall dale Ave. home from a five-day stay at Idyllwild are Mr. and Mrs. Irving Caulkins. Accompanied by their young son, Blair, they enjoyed horseback riding, swimming, and hiking during the brief vacation.

TOOF TO MEET

Trio Odd Fellows Lodge will hold its first meeting as a chartered organization tomorrow night at 8 o'clock at the Woman's Clubhouse, 1422 Engracia Ave.